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CE73J-W

# Microwave Oven

## Owner's Instructions & Cooking Guide

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

imagine the possibilities

Thank you for purchasing this Samsung product.

SAMSUNG

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# safety information

## USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contains valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

## LEGEND FOR SYMBOLS AND ICONS

WARNING — Hazards or unsafe practices that may result in **severe personal injury or death**.

CAUTION — Hazards or unsafe practices that may result in **minor personal injury or property damage**.

- Warning; Fire hazard
- Warning; Hot surface
- Warning; Electricity
- Warning; Explosive material
- Do NOT attempt.
- Do NOT touch.
- Do NOT disassemble.
- Follow directions explicitly.
- Unplug the power plug from the wall socket.
- Make sure the machine is grounded to prevent electric shock.
- Call the service center for help.
- Note
- Important



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## IMPORTANT SAFETY INSTRUCTIONS

**READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.**

Make sure that these safety precautions are obeyed at all times.

**Before using the oven, confirm that the following instructions are followed.**

| ⚠ WARNING (Microwave function only) |
|---|
| **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person. |
| **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy. |
| This appliance is intended to be used in household only. |
| **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. |
| **WARNING:** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. |
| Only use utensils that are suitable for use in microwave ovens. |
| When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition. |
| The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire. |





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|---|---|
| | If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames. |
| | **WARNING:** Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container. |
| | **WARNING:** The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns. |
| | Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended. |
| | The oven should be cleaned regularly and any food deposits removed. |
| | Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation. |
| | The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc. |

| | |
|---|---|
| | This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. |
| | Children should be supervised to ensure that they do not play with the appliance. |
| | If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. |
| | **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode. |
| | The appliance should not be cleaned with a water jet. |
| | This oven should be positioned proper direction and height permitting easy access to cavity and control area. |
| | Before using the your oven first time, oven should be operated with the water during 10 minute and then used. |



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| | |
|---|---|
| | If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center. |
| | The microwave oven has to be positioned so that plug is accessible. |
| | The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet. |

| ⚠ WARNING<br>(Oven function only) - Optional | |
|---|---|
| | **WARNING:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated. |
| | During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. |
| | **WARNING:** Accessible parts may become hot during use. Young children should be kept away. |
| | A steam cleaner is not to be used. |

| | |
|---|---|
| | **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock. |
| | **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.<br>Children less than 8 years of age shall be kept away unless continuously supervised. |
| | The temperature of accessible surfaces may be high when the appliance is operating. |
| | The door or the outer surface may get hot when the appliance is operating. |
| | Keep the appliance and its cord out of reach of children less than 8 years. |





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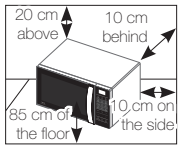
| | |
|---|---|
| ★ | This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. |
| ⃠ | Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass. |
| ⃠ | Appliances are not intended to be operated by means of an external timer or separate remote-control system. |

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.
For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

## INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safety bear the weight of the oven.




**1.** When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.

**2.** Remove all packing materials inside the oven.

**3.** Install the roller ring and turntable. Check that the turntable rotates freely.
(Turntable type model only)

**4.** This microwave oven has to be positioned so that plug is accessible.

⃠ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent



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or similarly qualified persons in order to avoid a hazard.
For your personal safety, plug the cable into a proper AC earthed socket.

- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

## CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings (Turntable type model only)

- **ALWAYS** ensure that the door seals are clean and the door closes properly.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

- **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
  - Accumulate
  - Prevent the door from closing correctly
- **Clean** the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.





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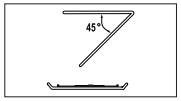
When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45° and clean it. (Swing heater model only)




## STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced. The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repair.

- **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
  - Unplug it from the wall socket
  - Contact the nearest after-sales service centre
- If you wish to store your oven away temporarily, choose a dry, dustfree place.
  **Reason :** Dust and damp may adversely affect the working parts in the oven.
- This microwave oven is not intended for commercial use.
- The Light bulb should not be replaced in person for safety reasons.
  Please contact nearest authorised Samsung customer care centre to arrange for a qualified engineer to replace the bulb.

| ⚠ WARNING | | | | | |
|---|---|---|---|---|---|
| | Only qualified staff should be allowed to modify or repair the appliance. | ✓ | ✓ | ✓ | ✓ |
| | Do not heat liquids and other food in sealed containers for microwave function. | ✓ | ✓ | ✓ | ✓ |
| | For your safety, do not use high-pressure water cleaners or steam jet cleaners. | ✓ | ✓ | ✓ | ✓ |
| | Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground. | ✓ | ✓ | ✓ | ✓ |
| | This appliance must be properly grounded in accordance with local and national codes. | ✓ | ✓ | ✓ | ✓ |
| | Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis. | ✓ | ✓ | ✓ | ✓ |
| | Do not pull or excessively bend or place heavy objecton the power cord. | ✓ | ✓ | ✓ | ✓ |
| | In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug. | ✓ | ✓ | ✓ | ✓ |
| | Do not touch the power plug with wet hands. | ✓ | ✓ | ✓ | ✓ |



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| | Do not turn the appliance off by unplugging the power plug while an operation is in progress. | ✓ | ✓ | ✓ | ✓ |
| | Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre. | ✓ | ✓ | ✓ | ✓ |
| | Do not apply excessive pressure or impact to the appliance. | ✓ | ✓ | ✓ | ✓ |
| | Do not place the oven over a fragile object such as a sink or glass object. | ✓ | ✓ | | |
| | Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance. | ✓ | ✓ | ✓ | ✓ |
| | Ensure that the power voltage, frequency and current are the same as those of the product specifications. | ✓ | ✓ | | ✓ |
| | Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer. | ✓ | ✓ | ✓ | |
| | Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven. | ✓ | ✓ | ✓ | |
| | Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre. | ✓ | ✓ | ✓ | ✓ |
| | Do not pour or directly spray water onto the oven. | ✓ | ✓ | | |
| | Do not place objects on the oven, inside or on the door of the oven. | ✓ | ✓ | ✓ | |
| | Do not spray volatile material such as insecticide onto the surface of the oven. | ✓ | ✓ | | |

| | | | | | |
|---|---|---|---|---|---|
| | Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven. | ✓ | | ✓ | ✓ |
| | Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door. | ✓ | ✓ | ✓ | ✓ |
| | **WARNING:** Microwave heating of beverages can result in delayed eruptive boiling,therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions:<br>• Immerse the scalded area in cold water for at least 10 minutes.<br>• Cover with a clean, dry dressing.<br>• Do not apply any creams, oils or lotions. | ✓ | ✓ | ✓ | ✓ |
| | Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack. | | | | ✓ |
| | Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid. | ✓ | | | ✓ |

| ⚠ CAUTION | | | | |
|---|---|---|---|---|
| Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.<br>Remove wire twist ties from paper or plastic bags.<br>Reason: Electric arcing or sparking may occur and may damage the oven. | ✓ | | ✓ | ✓ |



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| | Do not use your microwave oven to dry papers or clothes. | ✓ | | ✓ | ✓ |
| | Use shorter times for smaller amounts of food to prevent overheating and burning food. | ✓ | | ✓ | ✓ |
| | Do not immerse the power cable or power plug in water and keep the power cable away from heat. | ✓ | ✓ | | |
| | Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc. | | | ✓ | ✓ |
| | Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently. | ✓ | | ✓ | |
| | Always use oven mitts when removing a dish from the oven to avoid unintentional burns. | | | ✓ | |
| | Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling. | | | ✓ | |
| | Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam. | | | ✓ | |
| | Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally. | ✓ | | | ✓ |
| | Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.) | ✓ | | ✓ | |
| | Take care when connecting other electrical appliances to sockets near the oven. | ✓ | ✓ | ✓ | |

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY. (MICROWAVE FUNCTION ONLY)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) door (bent)

(2) door hinges (broken or loose)

(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

(a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.

(b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.



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- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

## CORRECT DISPOSAL OF THIS PRODUCT (WASTE ELECTRICAL & ELECTRONIC EQUIPMENT)

**(Applicable in countries with separate collection systems)**

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

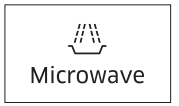
Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

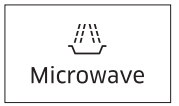
# quick look-up guide

**If you want to cook some food.**

**1.** Press the **Microwave** (▒) button.




**2.** Press the **Microwave** (▒) button until the appropriate power lever (100 - 800 W).




**3.** Select the cooking time by pressing the **10 min**, **1 min** and **10 sec** buttons as required. (Max 99 min)

**4.** Press the **START** (◇) button.
**Result :** Cooking starts.
When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

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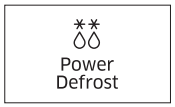
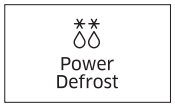
**If you want to Power Defrost some food.**

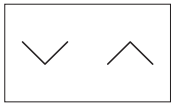
1. Place the frozen food in the oven.
   Press the **Power Defrost** (⁂) button.




2. Select the food category by pressing the **Power Defrost** (⁂) button, until the desired food category is selected. (Refer to 21)




3. Select the weight by pressing the **Down** (∨) and **Up** (∧) buttons as required.

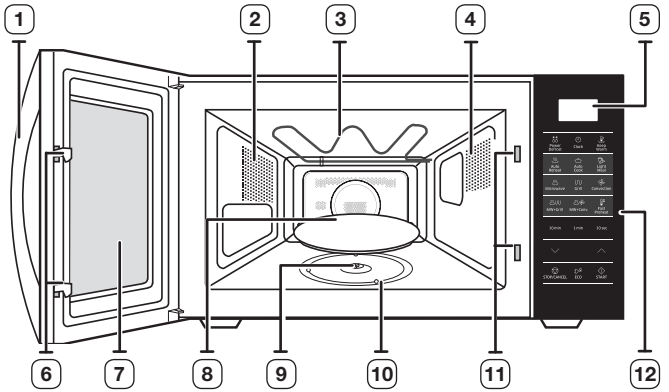


4. Press the **START** (⏀) button.
   **Result:**
   - Defrosting begins.
   - The oven beeps through defrosting to remind you to turn the food over.

5. Press the **START** (⏀) button again to finish defrosting.
   **Result:**
   When cooking has finished, the oven will beep and flash “0” four times.
   The oven will then beep one time per minute.

# oven features

## OVEN




1. DOOR HANDLE
2. VENTILATION HOLES
3. GRILL
4. LIGHT
5. DISPLAY
6. DOOR LATCHES
7. DOOR
8. TURNTABLE
9. COUPLER
10. ROLLER RING
11. SAFETY INTERLOCK HOLES
12. CONTROL PANEL



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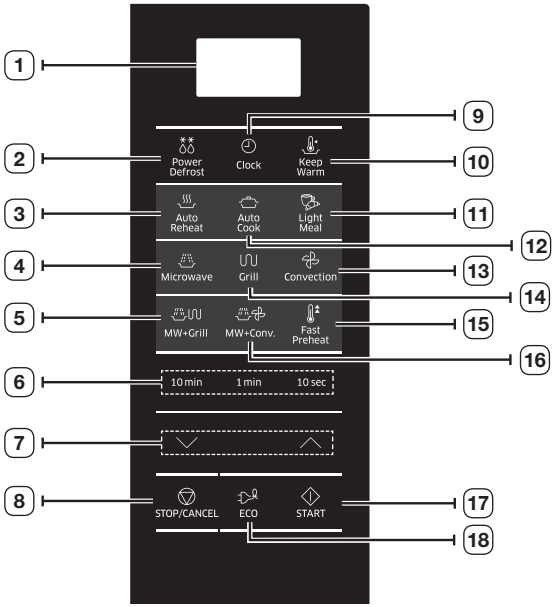
## CONTROL PANEL



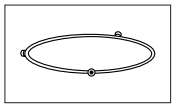

1. DISPLAY
2. POWER DEFROST BUTTON
3. AUTO REHEAT BUTTON
4. MICROWAVE BUTTON
5. MICROWAVE+GRILL (COMBI) BUTTON
6. TIME SETTING BUTTON
7. DOWN (﹀)/UP (﹀) BUTTON (Cook time, Weight and serving size)
8. STOP/CANCEL BUTTON
9. CLOCK SETTING BUTTON
10. KEEP WARM BUTTON
11. LIGHT MEAL BUTTON
12. AUTO COOK BUTTON
13. CONVECTION BUTTON
14. GRILL BUTTON
15. FAST PREHEAT BUTTON
16. MICROWAVE+CONVECTION (COMBI) BUTTON
17. START BUTTON
18. ECO BUTTON

## ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

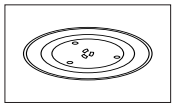
1. **Roller ring,** to be placed in the centre of the oven.

   **Purpose :** The roller ring supports the turntable.



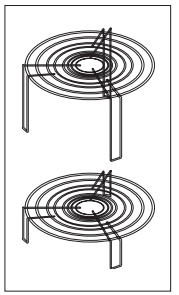
2. **Turntable**, to be placed on the roller ring with the centre fitting to the coupler.

   **Purpose :** The turntable serves as the main cooking surface; it can be easily removed for cleaning.



3. **High rack, Low rack,** to be placed on the turntable.

   **Purpose :** The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. **The metal racks can be used in grill, convection and combination cooking.**







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## HOW A MICROWAVE OVEN WORKS

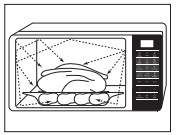
Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking Principle

1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)



As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven.

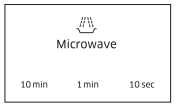
Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre
- The same temperature throughout the food

## CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times.
First, place a bowl of water on the turntable. Then, close the door.

1. Press the **Microwave** (≋) button and set the time to 4-5 minutes by pressing the **1 min** button the appropriate number of times.




2. Press the **START** (◇) button.

   **Result :** The oven heats the water for 4 to 5 minutes. The water should then be boiling.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum is used, the water takes longer to boil.

## SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, ":0", "88:88" or "12:00" is automatically displayed on the display.
Please set the current time. The time can be displayed in either the 24- hour or 12-hour notation. You must set the clock:

- When you first install your microwave oven
- After a power failure

Do not forget to reset the clock when you switch to and from summer and winter time.



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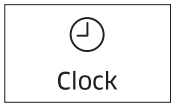
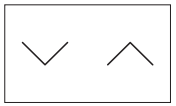
1. **To display the time in the...**

   24-hour notation
   12-hour notation

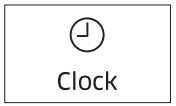
   Press the **Clock** (🕘) button once or twice.



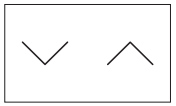

2. Press the **Down** (∨) and **Up** (∧) buttons to set the hour.



3. Press the **Clock** (🕘) button.

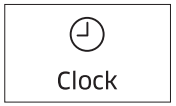



4. Press the **Down** (∨) and **Up** (∧) buttons to set the minute.



5. When the right time is displayed, press the **Clock** (🕘) button to start the clock.

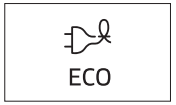
   **Result:** The time is displayed whenever you are not using the microwave oven.




## SETTING THE ENERGY SAVE MODE

The oven has an energy save mode. This facility saves electricity when the oven is not in use.

- Press the **ECO** (🍃) button.
- To remove energy save mode, open the door and then display shows current time. The oven is ready for use.




**Auto energy saving function**
If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.
Oven Lamp will be turned off after 5 minutes with door open condition.

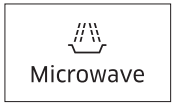
## COOKING/REHEATING

The following procedure explains how to cook or reheat food.
Always check your cooking settings before leaving the oven unattended.
First, place the food in the centre of the turntable. Then, close the door

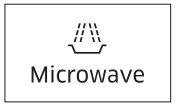
1. Press the **Microwave** (🍲) button.

   **Result :** The following indications are displayed:

   🍲 (microwave mode)




2. Select the appropriate power level by pressing the **Microwave** (🍲) button again until the corresponding output power is displayed. Refer to the power level table below for further details.




3. Set the cooking time by pressing the **10 min**, **1 min** and **10 sec** buttons.

   **Result:** The cooking time is displayed.

4. Press the **START** (◈) button.

   **Result :** The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:

   - The oven will beep and flash “0” four times. The oven will then beep one time per minute.

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## POWER LEVELS

You can choose among the power levels and temperature below.

| Power level | Output | | |
|---|---|---|---|
| | MWO | GRILL | CONVECTION |
| HIGH | 800 W | - | - |
| MEDIUM HIGH | 600 W | - | - |
| MEDIUM | 450 W | - | - |
| MEDIUM LOW | 300 W | - | - |
| DEFROST | 180 W | - | - |
| LOW/KEEP WARM | 100 W | - | - |
| GRILL | - | 1100 W | - |
| COMBI | 600 W<br>450 W<br>300 W | 1100 W | - |
| CONVECTION | - | - | MAX: 1700 W |
| COMBI I | 600 W<br>450 W<br>300 W<br>180 W<br>100 W | - | MAX: 1700 W<br>( 200-40 °C ) |

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

| If you select a... | Then the cooking time must be... |
|---|---|
| Higher power level | Decreased |
| Lower power level | Increased |

## STOPPING THE COOKING

You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

| To stop the cooking... | Then... |
|---|---|
| Temporarily | Open the door.<br>**Result:** Cooking stops.<br>To resume cooking, close the door again and press the **START** button. |
| Completely | Press the **STOP/CANCEL** button.<br>**Result:** Cooking stops.<br>If you wish to cancel the cooking settings, press the **STOP/CANCEL** button again. |

## USING THE KEEP WARM FEATURE

Place the food in the centre of the turntable and close the door.

1. Press the **Keep Warm** button.

2. Press the **Keep Warm** button once or twice to set the temperature. (Temperature : 70, 60 °C)

3. Set the keep warm time by pressing the **10 min**, **1 min** and **10 sec** buttons.

   **Result:** The keep warm time is displayed.

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4. Press the **START** (◇) button.
   The max keep warm time is 90 mins.

   **Result :** When keep warm time has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

## USING THE KEEP WARM SETTINGS

The following table presents 2 items. It contains food & beverage, bread & pastries. The convection heater operates only and it will cycle on and off to keep food warm. Use oven gloves while taking out!

| Item | | Example & Recommendations |
|---|---|---|
| **1.** Food & Beverage (70 °C) | Food | Roast meat, chicken, gratin, pizza, potatoes and plated meal. |
| | Drink | Water, milk and coffee. |
| **2.** Bread & pastries (60 °C) | | Bread, toast, rolls, muffins and cake. Cup and ovenware. Distribute the crockery over the whole area of turn table. Do not overload the oven. (Maximum load 5 kg) |

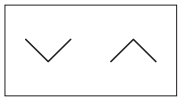
- Do not use this function to reheat cold foods.This programmes are for keeping food warm that has just been cooked.
- Do not recommend food being kept warm for too long (more than 1 hour), as it will continue to cook. Warm food spoils more quickly.
- Cover liquids and foods which are high moisture contents. But if you want to keep crisp roast or fried foods, do not cover it.

## USING THE AUTO REHEAT FEATURE

The Auto Reheat feature has four pre-programmed cooking time.
You do not need to set either the cooking times or the power level.
You can adjust the number of servings by pressing the **Down** (∨) and **Up** (∧) buttons.
First, place the food in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **Auto Reheat** (≈) button once or more times.

2. Select the size of the serving by pressing the **Down** (∨) and **Up** (∧) buttons. (Refer to the table on the side).



3. Press the **START** (◇) button.

   **Result :** Cooking starts. When it has finished.
   1) The oven beeps four times.
   2) The end reminder signal will beep 3 times (once every minute).
   3) The current time is displayed again.

- Use only recipients that are microwave-safe.





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## AUTO REHEAT SETTINGS

The following table presents the various Auto Reheat Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 and 2 are running with microwave energy only. Programmes no 3 is running with a combination of microwave and grill. Programme no 4 is running with a combination of microwaves and convection.

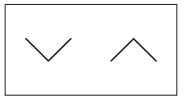
| Code/Food | Serving Size | Standing time (min.) | Recommendations |
|---|---|---|---|
| 1. Chilled Ready-Meal/Plated Meal | 300-350 g<br>400-450 g | 3 | Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). |
| 2. Chilled Soup/ Sauce | 200-250 g<br>300-350 g<br>400-450 g<br>500-550 g | 2-3 | Pour into a deep ceramic soup plate or bowl and cover with plastic lid during heating. Stir the soup, as soon as the oven beeps (oven keeps operating and is stopped, when you open the door). Stir carefully before and after standing time. |
| 3. Frozen Lasagne | 300-350 g<br>400-450 g | - | Place frozen lasagne (-18 °C) in a suitable sized flameproof dish on the low rack. |
| 4. Frozen Bread Rolls | 100-150 g (2pcs)<br>200-250 g (4pcs) | 3-5 | Put 2 to 4 frozen bread rolls (-18 °C) in a circle on the low rack. This programme is suitable for small frozen bakery products as bread rolls, ciabatta rolls and small baguettes. |

## USING THE AUTO COOK FEATURE

The Auto Cook feature has five pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by pressing the **Down** (∨) and **Up** (∧) buttons. First, place the food in the centre of the turntable and close the door.

**1.** Select the type of food that you are cooking by pressing the **Auto Cook** button once or more times.

**2.** Select the size of the serving by pressing the **Down** (∨) and **Up** (∧) buttons. (Refer to the table on the side).



**3.** Press the **START** button.

**Result :** Cooking starts. When it has finished.

1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

Use only recipients that are microwave-safe.



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## AUTO COOK SETTINGS

The following table presents the various Auto Cook Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 and 2 are running with microwave energy only. Programmes no 3 and 4 are running with a combination of microwaves and grill. Programme no 5 is running with a combination of microwaves and convection.

| Code/Food | Serving Size | Standing Time (min.) | Recommendations |
|---|---|---|---|
| **1. Fresh Vegetables** | 200-250 g<br>300-350 g<br>400-450 g<br>500-550 g | 3 | Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 200-250 g, add 45 ml (3 tablespoons) for 300-350/400-450 g and add 60-75 ml (4-5 tablespoons) for 500-550 g. Stir after cooking. When cooking higher quantities stir once during cooking. |
| **2. Peeled/ Boiled Potatoes** | 300-350 g<br>400-450 g<br>500-550 g | 3 | Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass bowl with lid. Add 45 ml (3 tablespoons) water when cooking 300-350/400-450 g,add 60 ml (4 tablespoons) for cooking 500-550 g. |
| **3. Roast Fish** | 200-300 g<br>(1-2 fish)<br>400-500 g<br>(2 fish) | 3 | Brush skin of whole fish with oil and add herbs and spices. Put fish side by side, head to tail on the high rack. Turn over, as soon as the beep sounds. Press the start button again. This programme is suitable for whole fish such as trout, perch or mackerel. |
| **4. Chicken Pieces** | 200-300 g<br>(1pc)<br>400-500 g<br>(2pcs) | 3 | Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them in a circle on the high rack with the skin-side down. Turn over, as soon as the beep sounds. |
| **5. Roast Beef/ Roast Lamb** | 900-1000 g<br>1100-1200 g | 5-10 | Brush the beef/ lamb with oil and spices (pepper only, salt should be added after roasting). Put it on the low rack with the fat-side down. Turn over, when the oven beeps. After roasting and during standing time it should be wrapped in aluminium foil. |





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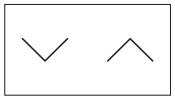
## USING LIGHT MEAL FEATURE

Light Meal feature has 4 pre-programmed cooking time. You do not need to set either the cooking times or the power level. First, place the food in the centre of the turntable and close the door.
Open the door. Place the food in the centre of the turntable. Close the door.

**1.** Select the type of food that you are cooking by pressing **Light Meal** (🍲) button once or more times.

**2.** Select the size of the serving by pressing the **Down** (∨) and **Up** (∧) buttons. (Refer to the table on the side)



**3.** Press the **START** (◈) button.

**Result :** Cooking starts. When it has finished:
1) The oven beeps four times.
2) The end reminder signal will beep 3 times. (once every minute)
3) The current time is displayed again.

Use only recipients that are microwave-safe.

## LIGHT MEAL SETTINGS

The following table presents Auto Programmes for Reheat of drinks and defrosting, warming frozen cake, baking muffins and croissants. It contains its quantities, standing times and appropriate recommendations. Programme no 1 is running with microwave energy only and programme no 2 with a combination of microwaves and convection. Programmes 3 and 4 are running with forced air convection.

| Code/Food | Serving Size | Standing Time (min.) | Recommendations |
|---|---|---|---|
| **1. Drinks Coffee, milk, tea, water (room-temperature)** | 150 ml (1 cup) 250 ml (1 mug) | 1-2 | Pour the liquid into ceramic cups and reheat uncovered. Place cup (150 ml) or mug (250 ml) in the centre of the turntable. After reheat leave to stand in the microwave oven. Stir drinks before and after standing time. Be careful while taking the cups out (see safety instructions for liquids). |
| **2. Frozen Cake** | 100-200 g 200-300 g 400-500 g 600-700 g | 5-25 | Put frozen cake (-18 °C) in the middle, put frozen cake pieces in a circle on low rack. Set rack on turntable. By the help of convection the cake will be warmed and crisp up. This programme is suitable for cake (round) and cake pieces, such as fruit cake with crumble topping, streusel cake or cake with poppy seeds. It is not suitable for cake with cream filling and cake with chocolate topping. |
| **3. Muffins** | 200-250 g 300-350 g | 5 | Pour dough into 8 paper cups (8 x 30 g for 200-250 g or 8 x 40 g for 300-350 g setting). Place paper cups on low rack and set rack on turntable. |
| **4. Croissants** | 150-250 g 250-350 g | 5 | Prepare croissants according to food manufacturer from fresh dough. Put croissants on baking paper on low rack. The first setting is for small croissants, the second setting is for normal sized croissants. |



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## USING THE POWER DEFROST FEATURE

The Power Defrost feature enables you to defrost meat, poultry, fish, bread/cake and fruits. The defrost time and power level are set automatically. You simply select the programme and the weight.

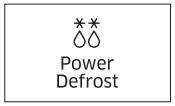
Use only dishes that are microwave-safe.

First, place the frozen food in the centre of the turntable and close the door.

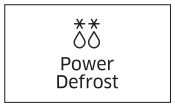
1. Press the **Power Defrost** button.

   **Result :** The following indication is displayed:

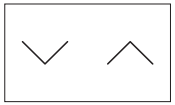
   (Power Defrost).




2. Select the type of food that you are cooking by pressing the **Power Defrost** button. Refer to the table on the following page for a description of the various preprogrammed settings.




3. Select the food weight by pressing the **Down** and **Up** buttons.



4. Press the **START** button.

   **Result :**

   - Defrosting begins.
   - The oven beeps through defrosting to remind you to turn the food over.

5. Press the **START** button again to finish defrosting.

   **Result :** When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

You can also defrost food manually. To do so, select the microwave cooking/reheating function with a power level of 180 W. Refer to the section entitled “Cooking/Reheating” on page 15 for further details.

## THE POWER DEFROST SETTINGS

The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.

Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread and cake on kitchen paper.

| Code | Food | Serving size | Standing time (min.) | Recommendations |
|---|---|---|---|---|
| 1 | **Meat** | 200-1500 g | 20-90 | Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. |
| 2 | **Poultry** | 200-1500 g | 20-90 | Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. |
| 3 | **Fish** | 200-1500 g | 20-80 | Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. |

(continued)



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| Code | Food | Serving size | Standing time (min.) | Recommendations |
|---|---|---|---|---|
| 4 | **Bread/ Cake** | 125-1000 g | 10-60 | Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/ crust pastry, fruit and cream cakes as well as for cake with chocolate topping. |
| 5 | **Fruit** | 100-600 g | 5-20 | Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits. |

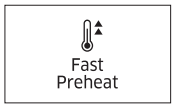
Select the Manual Defrosting function with a power level of 180 W if you want to defrost food manually. For further details on manual defrosting and defrosting time, refer to the page 32.

## FAST PREHEATING THE OVEN

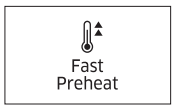
For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven.
When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically.

**1.** Press the **Fast Preheat** button.

**Result :** The following indications are displayed:
Heat
Then change to
200 °C (Temperature).




**2.** Press the **Fast Preheat** button one or more times to set the temperature.
(Temperature : 200, 180, 160, 140, 100, 40 °C)




**3.** Press the **START** button.

**Result :** The oven is preheated to the requested temperature.

- The display times are 8 seconds for the selected cooking mode and 2 seconds for the preset temperature in sequence.
  Ex) In fast preheat mode at 200 °C

(displayed for 8 seconds)

(displayed for 2 seconds)

- Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes.
- After 10 minutes, the beeps 4 times and the operation stops.

In case the inner temperature has reached the preset temperature, the beeps 6 times when temperature and the preset temperature is kept for 10 minutes.

If you would like to know the current temperature of oven cavity, press **Fast Preheat** button.



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## COOKING BY CONVECTION

The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40 °C to 200 °C in six preset levels. The maximum cooking time is 60 minutes.

If you wish to Fast Preheat the oven, see the left side.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.

Open the door and place the recipient on the low rack and set on turntable.

**1.** Press the **Convection** button.

**Result :** The following indications are displayed:

- (convection mode).
- **200 °C** (temperature).

**2.** Press the **Convection** button once or more times to set the temperature.
(Temperature : 200, 180, 160, 140, 100, 40 °C)

**3.** Select the cooking time by pressing the **10 min**, **1 min** and **10 sec** buttons.

Be careful, Grill heater may work intermittently while the convection mode is operating.

**4.** Press the **START** button.

**Result :** Cooking starts:

- The display times are 8 seconds for the preset cooking time and 2 seconds for the preset temperature in sequence.
  Ex) 30 minutes of cooking time at 200 °C

(displayed for 8 seconds)

(displayed for 2 seconds)

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

If you would like to know the current temperature of oven cavity, press **Fast Preheat** button.





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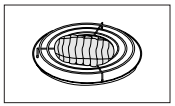
## CHOOSING THE ACCESSORIES



Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven. Microwave-safe containers are not usually suitable for convection cooking; don't use plastic containers, dishes,paper cups, towels, etc.
If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof.

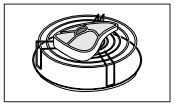
For further details on suitable cookware and utensils, refer to the Cookware Guide on page 27.

## GRILLING

The grill enables you to heat and brown food quickly, without using microwaves.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the high rack.

**1.** Open the door and place the food on the rack.



**2.** Press the **Grill** (⋂⋂) button.

**Result:** The following indications are displayed:

⋂⋂ (grill mode)

- You cannot set the temperature of the grill.

**3.** Set the grilling time by pressing the **10 min**, **1 min** and **10 sec** buttons.

- The maximum grilling time is 60 minutes.

**4.** Press the **START** (⏀) button.

**Result :** Grilling starts:

- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

## COMBINING MICROWAVES AND THE GRILL

You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

**ALWAYS** use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

**ALWAYS** use oven gloves when touching the recipients in the oven, as they will be very hot.

You can improve cooking and grilling, if you use the high rack.

Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.

**1.** Press the **Microwave+Grill** (⋂⋂) button.

**Result :** The following indications are displayed:

⋂⋂ (microwave & grill combi mode)

**600 W** (output power)

**2.** Select the appropriate power level by pressing the **Microwave+Grill** (⋂⋂) button until the corresponding output power is displayed (300-600 W).

**3.** Set the cooking time by pressing the **10 min**, **1 min** and **10 sec** buttons.

**4.** Press the **START** (⏀) button.

**Result :** Cooking starts:

- Combination cooking starts.
- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

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## COMBINING MICROWAVES AND CONVECTION

Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available. Many foods can be cooked in combination mode, particularly:

- Roast meats and poultry
- Pies and cakes
- Egg and cheese dishes

**ALWAYS** use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

**ALWAYS** use oven gloves when touching the recipients in the oven, as they will be very hot.

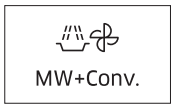
Open the door. Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. You can get better cooking and browning, if you use the low rack.

**1.** Press the **Microwave+Conv.** (🍲) button.

**Result :** The following indications are displayed:

🍲 (microwave & convection combi mode)

**200 °C** (temperature)




**2.** Select the temperature by pressing the **Microwave+Conv.** (🍲) button.
(Temperature : 200, 180, 160, 140, 100, 40 °C)

**3.** Set the cooking time by pressing the **10 min**, **1 min** and **10 sec** buttons.

**4.** Set the appropriate power level by pressing the **Microwave+Conv.** (🍲) button until the corresponding output power is displayed (600, 450, 300, 180, 100 W).

**5.** Press the **START** (◇) button.

**Result :**

- Combination cooking starts.
- The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
- The display times are 8 seconds for the preset cooking time and 2 seconds for the preset temperature in sequence.
  Ex) 30 minutes of cooking time at 200 °C

(displayed for 8 seconds)

(displayed for 2 seconds)

- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

If you would like to know the current temperature of the oven cavity, press the **Fast Preheat** (🌡) button.

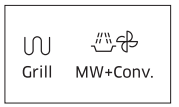
## SAFETY-LOCKING YOUR MICROWAVE OVEN

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.
The oven can be locked at any time.

**1.** Press the **Grill** (⎍) and **Microwave+Conv.** (🍲) buttons at the same time(about three second).

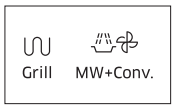
**Result:**

- The oven is locked.
- The follow indication is display “L”.




**2.** To unlock the oven, press the **Grill** (⎍) and **Microwave+Conv.** (🍲) buttons again at the same time (about three second).

**Result:** The oven can be used normally.





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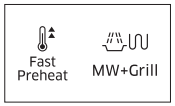
## SWITCHING THE BEEPER OFF

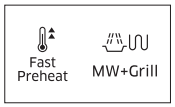
You can switch the beeper off whenever you want.

1. Press the **Fast Preheat** ( ) and **Microwave+Grill** ( ) buttons at the same time (about one second).




**Result:** The oven does not beep to indicate the end of a function.

2. To switch the beeper back on, press the **Fast Preheat** ( ) and **Microwave+Grill** ( ) buttons again at the same time (about one second).




**Result:** The oven operates normally.

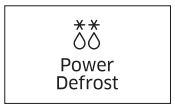
## MULTISTAGE COOKING

Your microwave oven can be programmed to cook food in up to three stages (the Convection, Microwave+Convection and Fast Preheat mode can not be used in Multistage cooking). Example: You wish to Power defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 1.5 kg chicken in three stages:
If you want to cook some food

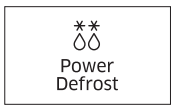
- Defrosting
- Microwave cooking for 25 minutes
- Grill for 10 minutes

Defrosting must be the first stage. Combination and Grill can only be used once during the remaining two stages, However microwave can be used twice(at two different power levels).

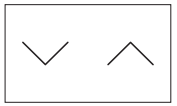
1. Press the **Power Defrost** ( ) button.



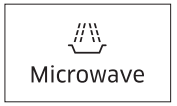

2. Select the type of food that you are cooking by pressing the **Power Defrost** ( ) button.
(Refer to 21 page)




3. Set the weight by pressing the **Down** ( ) and **Up** ( ) buttons the appropriate number of times (1500 g in the example).



4. Press the **Microwave** ( ) button.




5. Set the microwave power level by pressing the **Microwave** ( ) button to select the appropriate Power Level (450 W in the example).

6. Set the cooking time by **10 min**, **1 min** and **10 sec** buttons. (30 minutes in the example)

7. Press the **Grill** ( ) button.

8. Pressing the **10 min**, **1 min** and **10 sec** buttons appropriate number of times (15 minutes in the example).

9. Press the **START** ( ) button.
**Result :** Cooking starts.
When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

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# cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

| Cookware | Microwave-Safe | Comments |
|---|---|---|
| **Aluminium foil** | ✓ ✗ | Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used |
| **Browning plate** | ✓ | Do not preheat for more than eight minutes. |
| **China and earthenware** | ✓ | Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim. |
| **Disposable polyester cardboard dishes** | ✓ | Some frozen foods are packaged in these dishes. |
| **Fast-food packaging** | | |
| • Polystyrene cups containers | ✓ | Can be used to warm food. Overheating may cause the polystyrene to melt. |
| • Paper bags or newspaperr | ✗ | May catch fire. |
| • Recycled paper or metal trims | ✗ | May cause arcing. |
| **Glassware** | | |
| • Oven-to-table ware | ✓ | Can be used, unless decorated with a metal trim. |
| • Fine glassware | ✓ | Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. |
| • Glass jars | ✓ | Must remove the lid. Suitable for warming only. |
| **Metal** | | |
| • Dishes | ✗ | May cause arcing or fire. |
| • Freezer bag twist ties | ✗ | |
| **Paper** | | |
| • Plates, cups, napkins and Kitchen paper | ✓ | For short cooking times and warming. Also to absorb excess moisture. |
| • Recycled paper | ✗ | May cause arcing. |
| **Plastic** | | |
| • Containers | ✓ | Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. |
| • Cling film | ✓ | Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. |
| • Freezer bags | ✓ ✗ | Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary. |
| **Wax or grease-proof paper** | ✓ | Can be used to retain moisture and prevent spattering. |

✓ **: Recommended** ✓✗ **: Use Caution** ✗ **: Unsafe**





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# cooking guide

## MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

## COOKING

**Cookware for microwave cooking:**
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

**Food suitable for microwave cooking:**
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

**Covering during cooking**
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process.
Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

**Standing times**
After cooking is over food the standing time is important to allow the temperature to even out within the food.

**Cooking Guide for frozen vegetables**
Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

| Food | Portion | Power | Time (min.) | Standing time (min.) |
|---|---|---|---|---|
| Spinach | 150 g | 600 W | 5-6 | 2-3 |
| | **Instructions** | | | |
| | Add 15 ml (1 tablespoon) cold water. | | | |
| Broccoli | 300 g | 600 W | 9-10 | 2-3 |
| | **Instructions** | | | |
| | Add 30 ml (2 tbsp.) cold water. | | | |
| Peas | 300 g | 600 W | 7-8 | 2-3 |
| | **Instructions** | | | |
| | Add 15 ml (1 tbsp.) cold water. | | | |
| Green Beans | 300 g | 600 W | 8-9 | 2-3 |
| | **Instructions** | | | |
| | Add 30 ml (2 tbsp.) cold water. | | | |
| Mixed Vegetables (carrots/peas/ corn) | 300 g | 600 W | 7½-8 ½ | 2-3 |
| | **Instructions** | | | |
| | Add 15 ml (1 tbsp.) cold water. | | | |
| Mixed Vegetables (Chinese style) | 300 g | 600 W | 8-9 | 2-3 |
| | **Instructions** | | | |
| | Add 15 ml (1 tbsp.) cold water. | | | |



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### Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking.
Cover during a standing time of 3 minutes.

**Hint :** Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (800 W).

| Food | Portion | Time (min.) | Standing time (min.) | Instructions |
|---|---|---|---|---|
| Broccoli | 250 g<br>500 g | 4 -5<br>7-8 | 3 | Prepare even sized florets. Arrange the stems to the centre. |
| Brussels Sprouts | 250 g | 6-7 | 3 | Add 60-75 ml (5-6 tbsp.) water. |
| Carrots | 250 g | 4½-5½ | 3 | Cut carrots into even sized slices. |
| Cauliflower | 250 g<br>500 g | 5-6<br>8-9 | 3 | Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. |
| Courgettes | 250 g | 3-4 | 3 | Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. |
| Egg Plants | 250 g | 3½-4 | 3 | Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice. |
| Leeks | 250 g | 4½-5 | 3 | Cut leeks into thick slices. |
| Mushrooms | 125 g<br>250 g | 1½-2<br>3-3½ | 3 | Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. |
| Onions | 250 g | 5½-6 | 3 | Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water. |
| Pepper | 250 g | 4½-5 | 3 | Cut pepper into small slices. |
| Potatoes | 250 g<br>500 g | 4-5<br>7½-8 ½ | 3 | Weigh the peeled potatoes and cut them into similar sized halves or quarters. |
| Turnip Cabbage | 250 g | 5½-6 | 3 | Cut turnip cabbage into small cubes. |



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**Cooking Guide for rice and pasta**

**Rice :** Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Cook covered. After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

**Pasta :** Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

| Food | Portion | Power | Time (min.) | Standing time (min.) | Instructions |
|---|---|---|---|---|---|
| White Rice (parboiled) | 250 g | 800 W | 16-18 | 5 | Add 500 ml cold water. |
| Brown Rice (parboiled) | 250 g | 800 W | 21-23 | 5 | Add 500 ml cold water. |
| Mixed Rice (rice + wild rice) | 250 g | 800 W | 17-19 | 5 | Add 500 ml cold water. |
| Basmati Rice (Indian style) | 250g | 800 W | 12-14 | 2 | Add 500 ml cold water. Cook uncovered. |
| Pasta | 250 g | 800 W | 10-12 | 5 | Add 1000 ml cold water. Cook uncovered. |

## REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

**Arranging and covering**

Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

**Power levels and stirring**

Some foods can be reheated using 800 W power while others should be reheated using 600 W, 450 W or even 300 W.
Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
Stir well or turn food over during reheating for best results. When possible, stir again before serving.
Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.
It is preferable to underestimate cooking time and add extra heating time, if necessary.

**Heating and standing times**

When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.
Always make sure that the reheated food is piping hot throughout.
Allow food to stand for a short time after reheating - to let the temperature even out.
The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart..
Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.



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### Reheating liquids

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

## REHEATING BABY FOOD

**BABY FOOD:** Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.

**BABY MILK:** Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37 °C.

**REMARK:** Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.

### Reheating liquids and food

Use the power levels and times in this table as a guide lines for reheating.

| Food | Portion | Power | Time (min.) | Standing time (min.) |
|---|---|---|---|---|
| Drinks (coffee, tea and water) | 150 ml (1 cup)<br>250 ml (1 mug) | 800 W | 1-1½<br>2-2½ | 1-2 |
| | **Instructions** | | | |
| | Pour into ceramic cup or mug and reheat uncovered: Put cup or mug in the centre of turntable. Keep in microwave oven during standing time and stir well. | | | |
| Soup (chilled) | 250-350 g | 800 W | 3-4 | 2-3 |
| | **Instructions** | | | |
| | Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. | | | |
| Stew (chilled) | 350 g | 600 W | 4½-5½ | 2-3 |
| | **Instructions** | | | |
| | Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. | | | |
| Pasta with sauce (chilled) | 350 g | 600 W | 4-5 | 3 |
| | **Instructions** | | | |
| | Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. | | | |
| Filled pasta with sauce (chilled) | 350 g | 600 W | 5-6 | 3 |
| | **Instructions** | | | |
| | Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. | | | |
| Plated meal (chilled) | 350 g<br>450 g | 600 W | 5½-6½<br>6½-7½ | 3 |
| | **Instructions** | | | |
| | Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. | | | |

### Reheating baby food and milk

Use the power levels and times in this table as guide lines for reheating.

| Food | Portion | Power | Time | Standing time (min.) |
|---|---|---|---|---|
| Baby food (vegetables + meat) | 190 g | 600 W | 30 sec. | 2-3 |
| | **Instructions** | | | |
| | Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully. | | | |

(continued)



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| Food | Portion | Power | Time | Standing time (min.) |
|---|---|---|---|---|
| Baby porridge (grain + milk + fruit) | 190 g | 600 W | 20 sec. | 2-3 |
| | **Instructions** | | | |
| | Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully. | | | |
| Baby milk | 100 ml<br>200 ml | 300 W | 30-40 sec.<br>1 min. to 1 min. 10 sec. | 2-3 |
| | **Instructions** | | | |
| | Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully. | | | |

## DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.
Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.
Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.
Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.
Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

**Hint :** Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W).

| Food | Portion | Time (min.) | Standing time (min.) |
|---|---|---|---|
| **Meat** | | | |
| Minced beef | 250 g<br>500 g | 5-6<br>10-12 | 15-30 |
| Pork steaks | 250 g | 5-7 | |
| | **Instructions** | | |
| | Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! | | |
| **Poultry** | | | |
| Chicken pieces | 500 g (2 pcs) | 12-14 | 15-60 |
| Whole chicken | 1200 g | 28-32 | |
| | **Instructions** | | |
| | First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! | | |
| **Fish** | | | |
| Fish fillets/ Whole fish | 200 g<br>400 g | 5-7<br>10-12 | 10-25 |
| | **Instructions** | | |
| | Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish With aluminium foil. Turn over after half of defrosting time! | | |



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| Food | Portion | Time (min.) | Standing time (min.) |
|---|---|---|---|
| **Fruits** | | | |
| Berries | 300 g | 5-7 | 5-10 |
| | **Instructions** | | |
| | Spread fruit on a flat, round glass dish (with a large diameter). | | |
| **Bread** | | | |
| Bread rolls (each ca. 50 g) | 2 pcs<br>4 pcs | 1-1½<br>2½-3 | 5-20 |
| Toast/ Sandwich | 250 g | 4-4½ | |
| German bread (wheat+rye flour) | 500 g | 8-10 | |
| | **Instructions** | | |
| | Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! | | |

## GRILL

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 3-5 minutes will make the food brown more quickly.

**Cookware for grilling:** Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

**Food suitable for grilling:** Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

**Important remark:** Whenever the grill only mode is used, please remember that food must be placed on the high rack, unless another instruction is recommended.

## MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Three combination modes are available with this model: 600 W + Grill, 450 W + Grill and 300 W + Grill.

**Cookware for cooking with microwave + grill:** Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

**Food suitable for microwave + grill cooking:** Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

**Important remark:** Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the instructions in the following chart.

The food must be turned over, if it is to be browned on both sides.

### Grill Guide

Preheat the grill with the grill-function for 3-4 minutes.
Use the power levels and times in this table as guide lines for grilling. Use oven gloves when taking out.

| Fresh food | Portion | Power | 1st side time (min.) | 2nd side time (min.) |
|---|---|---|---|---|
| Toast Slices | 4 pcs (each 25 g) | Grill only | 2-3 | 2-3 |
| | **Instructions** | | | |
| | Put the toast slices side by side on the rack. | | | |
| Grilled Tomatoes | 400 g (2 pcs) | 300 W + Grill | 5-6 | - |
| | **Instructions** | | | |
| | Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes. | | | |

(continued)





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| Fresh food | Portion | Power | 1st side time (min.) | 2nd side time (min.) |
|---|---|---|---|---|
| Tomato-Cheese Toast | 4 pcs (300 g) | 300 W + Grill | 6-7 | - |
| | **Instructions** | | | |
| | Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes. | | | |
| Toast Hawaii (ham, pineapple, cheese slices) | 4 pcs (500 g) | 300 W + Grill | 5-6 | - |
| | **Instructions** | | | |
| | Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes. | | | |
| Baked Potatoes | 500 g | 600 W + Grill | 8-10 | - |
| | **Instructions** | | | |
| | Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill. | | | |
| Gratin Potatoes/ Vegetables (chilled) | 450 g | 450 W + Grill | 10-12 | - |
| | **Instructions** | | | |
| | Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes. | | | |
| Baked Apples | 2 apples (ca.400 g) | 300 W + Grill | 7-8 | - |
| | **Instructions** | | | |
| | Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack. | | | |
| Chicken Pieces | 500 g (2 pcs) | 300 W + Grill | 12-14 | 8-10 |
| | **Instructions** | | | |
| | Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes. | | | |
| Beef Steaks (medium) | 400 g (2 pcs) | Grill only | 12-15 | 10-13 |
| | **Instructions** | | | |
| | Brush the beef steaks with oil. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes. | | | |

| Fresh food | Portion | Power | 1st side time (min.) | 2nd side time (min.) |
|---|---|---|---|---|
| Roast Fish | 400-500 g | 300 W + Grill | 5-7 | 5½-6½ |
| | **Instructions** | | | |
| | Brush skin of whole fish with oil and add herbs and spices. Put two fish side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes. | | | |

### CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.
The convection heat is emitted by the heating element at the rear and top heating element, while the fan is circulating the hot air evenly.

**Cookware for convection cooking:**
All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

**Food suitable for convection cooking:**
All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and soufflés.

### MICROWAVES +CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface. Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

**Cookware for cooking with microwaves + convection:**
Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under MW + Grill.

**Food suitable for microwave + convection cooking:**
All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.



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### Convection Guide for fresh and frozen food

Preheat the convection with the fast pre-heat function to the desired temperature. Always use the low rack when cooking with convection or combined microwave plus convection mode. This is oven is suitable for baking on one level. Use the power levels and times in this table as guide lines for convection cooking. Use oven gloves when taking out.

| Fresh food | Portion | Power | Time |
|---|---|---|---|
| **PIZZA** Frozen Pizza (Ready Baked) | 300-400 g | 450 W + 200 °C | 11-14 |
| | **Instructions** | | |
| | Place the pizza on the low rack. After baking stand for 2-3 minutes. | | |
| **PASTA** Frozen Lasagne | 400 g | 1st stage: 450 W + 200 °C<br>2nd stage: Only grill | 1st stage: 22-25<br>2nd stage: 3-5 |
| | **Instructions** | | |
| | Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes. | | |
| **MEAT** Roast Beef/ Roast Lamb (Medium) | 1000-1200 g | 600 W + 160 °C | 1st side: 15-20<br>2nd side: 10-13 |
| | **Instructions** | | |
| | Brush beef/ lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10–15minutes. | | |
| Roast Chicken | 1100-1300 g | 450 W + 200 °C | 1st side : 20-25<br>2nd side: 18-23 |
| | **Instructions** | | |
| | Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Put a flameproof glass dish below rack on turntable.After cooking stand for 5 minutes. | | |

| Fresh food | Portion | Power | Time |
|---|---|---|---|
| **BREAD** Frozen Bread Rolls | 4-5 pcs (250 g) | 100 W + 180 °C | 9-11 |
| | **Instructions** | | |
| | Put bread rolls in a circle on the low rack. Stand 3-5 minutes. | | |
| Garlic Bread (chilled, pre-baked) | 200 g (1 pc) | 100 W + 200 °C | 10-12 |
| | **Instructions** | | |
| | Put the chilled baguette on baking paper on the low rack.<br>After baking stand for 2-3 minutes. | | |
| **CAKE** Marble Cake (fresh dough) | 500 g | Only 180 °C | 40-45 |
| | **Instructions** | | |
| | Put the fresh dough in a small rectangular black metal baking dish (length 20 cm). Put the dish on the low rack.<br>After baking stand for 5-10 minutes. | | |
| Mini Muffins (fresh dough) | 8 x 30 g (200-250 g) | Only 180 °C | 17-23 |
| | **Instructions** | | |
| | Fill the fresh dough evenly in paper cups for muffins.<br>Put the cups on the low rack. After baking stand for 5 minutes. | | |
| Frozen Puff pastries, filled | 250-300 g | Only 180 °C | 23-28 |
| | **Instructions** | | |
| | Put the pastry snacks on the low rack. | | |
| Frozen Cake | 500 g | 180 W + 160 °C | 12-15 |
| | **Instructions** | | |
| | Put the frozen cake directly on the low rack.<br>After defrost and warming keep standing for 15-20 minutes. | | |



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## TIPS AND TRICKS

### MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 800 W, until butter is melted.

### MELTING CHOCOLATE

Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450 W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

### MELTING CRYSTALLIZED HONEY

Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

### MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 300 W. Stir after melting.

### COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water. Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 800 W, until glaze/icing is transparent. Stir twice during cooking.

### COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 800 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

### COOKING PUDDING/ CUSTARD

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 800 W.
Stir several times well during cooking.

### BROWNING ALMOND SLICES

Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3½ to 4½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

# troubleshooting and information codes

## TROUBLESHOOTING

If you have any of the problems listed below try the solutions given.

| Problem | Cause | Action |
|---|---|---|
| **General** | | |
| The buttons cannot be pressed properly. | Foreign matter may be caught between the buttons. | Remove the foreign matter and try again. |
| | For touch models: Moisture is on the exterior. | Wipe the moisture from the exterior. |
| | Child lock is activated. | Deactivate Child lock. |
| The time is not displayed. | Power is not supplied. | Make sure power is supplied. |
| | The Eco (power-saving) function is set. | Turn off the Eco function. |
| The oven does not work. | Power is not supplied. | Make sure power is supplied. |
| | The door is open. | Close the door and try again. |
| | The door open safety mechanisms are covered in foreign matter. | Remove the foreign matter and try again. |
| The oven stops while in operation. | The user has opened the door to turn food over. | After turning over the food, press the **START** button again to start operation. |



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| Problem | Cause | Action |
|---|---|---|
| The power turns off during operation. | The oven has been cooking for an extended period of time. | After cooking for an extended period of time, let the oven cool. |
| | The cooling fan is not working. | Listen for the sound of the cooling fan. |
| | Trying to operate the oven without food inside. | Put food in the oven. |
| | There is not sufficient ventilation space for the oven. | There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide. |
| | Several power plugs are being used in the same socket. | Designate only one socket to be used for the oven. |
| There is no power to the oven. | Power is not supplied. | Make sure power is supplied. |
| There is a popping sound during operation, and the oven doesn't work. | Cooking sealed food or using a container with a lid may causes popping sounds. | Do not use sealed containers as they may burst during cooking due to expansion of the contents. |
| The oven exterior is too hot during operation. | There is not sufficient ventilation space for the oven. | There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide. |
| | Objects are on top of the oven. | Remove all objects on the top of the oven. |
| The door cannot be opened properly. | Food residue is stuck between the door and oven interior. | Clean the oven and then open the door. |
| The oven does not heat. | The oven may not work, too much food is being cooked, or improper cookware is being used. | Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom. |
| Heating is weak or slow. | The oven may not work, too much food is being cooked, or improper cookware is being used. | Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom. |
| The warm function does not work. | The oven may not work, too much food is being cooked, or improper cookware is being used. | Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom. |

(continued)





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| Problem | Cause | Action |
|---|---|---|
| The thaw function does not work. | The oven may not work, too much food is being cooked, or improper cookware is being used. | Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom. |
| The interior light is dim or does not turn on. | The door has been left open for a long time. | The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the **STOP/ CANCEL** button. |
| | The interior light is covered by foreign matter. | Clean the inside of the oven and check again. |
| A beeping sound occurs during cooking. | If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing. | After turning over the food, press the **START** button again to restart operation. |
| The oven is not level. | The oven is installed on an uneven surface. | Make sure the oven is installed on flat, stable surface. |
| There are sparks during cooking. | Metal containers are used during the oven/thawing functions. | Do not use metal containers. |
| When power is connected, the oven immediately starts to work. | The door is not properly closed. | Close the door and check again. |

| Problem | Cause | Action |
|---|---|---|
| There is electricity coming from the oven. | The power or power socket is not properly grounded. | Make sure the power and power socket are properly grounded. |
| There is water dripping. | There may be water or steam in some cases depending on the food. This is not an oven malfunction. | Let the oven cool and then wipe with a dry dish towel. |
| There is steam through a crack in the door. | There may be water or steam in some cases depending on the food. This is not an oven malfunction. | Let the oven cool and then wipe with a dry dish towel. |
| There is water left in the oven. | There may be water or steam in some cases depending on the food. This is not an oven malfunction. | Let the oven cool and then wipe with a dry dish towel. |
| The brightness inside the oven varies. | Brightness changes depending on power output changes according to function. | Power output changes during cooking are not malfunctions. This is not an oven malfunction. |
| Cooking is finished, but the cooling fan is still running. | To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete. | This is not an oven malfunction. |
| Pressing the **START** button operates the oven. | This happens when the oven was not operating. | The microwave oven is designed to operate by pressing the **START** button when it was not operating. |



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| Problem | Cause | Action |
|---|---|---|
| **Turntable** | | |
| While turning, the turntable comes out of place or stops turning. | There is no roller ring, or the roller ring is not properly in place. | Install the roller ring and then try again. |
| The turn table drags while turning. | The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave. | Adjust the amount of food and do not use containers that are too large. |
| The turn table rattles while turning and is noisy. | Food residue is stuck to the bottom of the oven. | Remove any food residue stuck to the bottom of the oven. |
| **Grill** | | |
| Smoke comes out during operation. | During initial operation, smoke may come from the heating elements when you first use the oven. | This is not a malfunction, and if you run the oven 2-3 times, it should stop. |
| | Food is on the heating elements. | Let the oven cool and then remove the food from the heating elements. |
| | Food is too close to the grill. | Put the food a suitable distance away while cooking. |
| | Food is not properly prepared and/or arranged. | Make sure food is properly prepared and arranged. |

| Problem | Cause | Action |
|---|---|---|
| **Oven** | | |
| The oven does not heat. | The door is open. | Close the door and try again. |
| Smoke comes out during preheating. | During initial operation, smoke may come from the heating elements when you first use the oven. | This is not a malfunction, and if you run the oven 2-3 times, it should stop. |
| | Food is on the heating elements. | Let the oven cool and then remove the food from the heating elements. |
| There is a burning or plastic smell when using the oven. | Plastic or non heat-resistant cookware is used. | Use glass cookware suitable for high temperatures. |
| There is a bad smell coming from inside the oven. | Food residue or plastic has melted and stuck to the interior. | Use the steam function and then wipe with a dry cloth.<br>You can put a lemon slice inside and run the oven to remove the odour more quickly. |

(continued)





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| Problem | Cause | Action |
|---|---|---|
| The oven does not cook properly. | The oven door is frequently opened during cooking. | Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking. |
| | The oven controls are not correctly set. | Correctly set the oven controls and try again. |
| | The grill or other accessories are not correctly inserted. | Correctly insert the accessories. |
| | The wrong type or size of cookware is used. | Reset the oven controls or use suitable cookware with flat bottoms. |

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.
Please have the following information read.

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.

## INFORMATION CODES

| Code | Problem | Solution |
|---|---|---|
| **SE** | Key pad is pressed for 10 seconds. | Press **STOP/CANCEL** button and unplug out of wall socket. And re-connect after 5 seconds. |
| **E-24** | The “E-24” message is automatically activated prior to the microwave oven overheating. | Should the “E-24” message be activated, then depress the **STOP/CANCEL** key to utilize the initialization mode. |



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# technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

| Model | CE73J, CE73J-B, CE73J-S, CE73J-W |
|---|---|
| **Power source** | 230 V ~ 50 Hz AC |
| **Power consumption** | |
| Maximum power | 2350 W |
| Microwave | 1200 W |
| Grill (heating element) | 1100 W |
| Convection (heating element) | Max. 1700 W |
| **Output power** | 100 W / 800 W - 6 levels (IEC-705) |
| **Operating frequency** | 2450 MHz |
| **Magnetron** | OM75P(31) |
| **Cooling method** | Cooling fan motor |
| **Dimensions (W x H x D)** | |
| Outside (Include Handle) | 489 x 282 x 444 mm |
| Oven cavity | 330 x 211 x 309 mm |
| **Volume** | 0.7 Cubic feet /21L |
| **Weight** | |
| Net | 15 kg approx. |

# memo





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QUESTIONS OR COMMENTS

| COUNTRY | CALL | OR VISIT US ONLINE AT |
|---|---|---|
| AUSTRIA | 0800-SAMSUNG (0800-7267864)<br>[Only for Premium HA] 0800-366661<br>[Only for Dealers] 0810-112233 | www.samsung.com/at/support |
| BELGIUM | 02-201-24-18 | www.samsung.com/be/support (Dutch)<br>www.samsung.com/be_fr/support (French) |
| DENMARK | 70 70 19 70 | www.samsung.com/dk/support |
| FINLAND | 030-6227 515 | www.samsung.com/fi/support |
| FRANCE | 01 48 63 00 00 | www.samsung.com/fr/support |
| GERMANY | 0180 6 SAMSUNG bzw.<br>0180 6 7267864*<br>(*0,20 €/Anruf aus dem dt. Festnetz, aus dem Mobilfunk max. 0,60 €/Anruf) | www.samsung.com/de/support |
| ITALIA | 800-SAMSUNG (800.7267864) | www.samsung.com/it/support |
| CYPRUS | 8009 4000 only from landline, toll free | www.samsung.com/gr/support |
| GREECE | 80111-SAMSUNG (80111 726 7864) only from land line<br>(+30) 210 6897691 from mobile and land line | |
| LUXEMBURG | 261 03 710 | www.samsung.com/support |
| NETHERLANDS | 0900-SAMSUNG (0900-7267864) (€ 0,10/Min) | www.samsung.com/nl/support |
| NORWAY | 815 56480 | www.samsung.com/no/support |
| PORTUGAL | 808 20 7267 | www.samsung.com/pt/support |
| SPAIN | 0034902172678 | www.samsung.com/es/support |
| SWEDEN | 0771 726 7864 (0771-SAMSUNG) | www.samsung.com/se/support |
| SWITZERLAND | 0800 726 78 64 (0800-SAMSUNG) | www.samsung.com/ch/support (German)<br>www.samsung.com/ch_fr/support (French) |
| UK | 0330 SAMSUNG (7267864) | www.samsung.com/uk/support |
| EIRE | 0818 717100 | www.samsung.com/ie/support |

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